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Arniston Bay Chardonnay 2005

Partially fermented with oak chips to give a mini block buster wine with crème brûlée finish.

Serve chilled on its own or with creamy chicken or seafood dishes.

variety : Chardonnay | 100% Chardonnay
winery : Stellenbosch Vineyards
winemaker : Abraham de Villiers
wine of origin : Coastal
analysis : **alc :** 13.77 % vol **rs :** 6.61 g/l **pH :** 3.77 **ta :** 6.10 g/l
type : White **wooded**
pack : Bottle **closure :** Cork

ageing : This wine can be enjoyed now or within the next two years.

in the cellar : 20% Fermented with French oak chips; the balance was fermented in stainless steel tanks for 3 months on fine lees. Reductive winemaking.